

CLOS DES LUNES LUNE BLANCHE

GRAND VIN BLANC SEC
BORDEAUX

2013

CLOS DES LUNES

Located in Sauternes, on one of the greatest white wine terroirs in France, the Clos des Lunes is a magnificent rolling vineyard planted with old sémillon and sauvignon blanc vines. On very old vines, some perfectly golden clusters are chosen and delicately sorted grain by grain, by expert hands.

SURFACE AREA : 45 hectares

70% Sémillon, 30% Sauvignon.

Average age: 30 years

SOILS : Two complementary terroirs:

- on the Sauternes side: Deep gravels with ground-water sources _ **The Power.**

- on the Bommes side: gravel soils on clay-limestone substrate _ **The Freshness**

HARVEST : Each plot harvested at peak ripeness with hand-picking, in small crates.

WINEMAKING AND AGING:

Slow pressing in a pneumatic winepress, without destemming or maceration.

Débourage (cold settling) by gravity flow in cold room.

Aging on fine lees with regular stirring (bâtonnage)

**Ageing : 6 to 7 months
(in little vats)**

PACKAGING : 18th century style 75 cl Bx bottle

high quality cartons tailor made
for 6 bottles stored on their side ---

PRODUCTION 2013 : 36 000 bottles

ADMINISTRATEUR - GÉRANT : Olivier BERNARD

DIRECTEUR ADJOINT : Rémi EDANGE

DIRECT. TECHNIQUE : Thomas STONESTREET

RESPONSABLE EXPLOITATION : Hugo BERNARD

RESPONSABLE QUALITÉ : Thomas MEILHAN

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CLOS DES LUNES LUNE BLANCHE 2013

A.O.C. BORDEAUX

13 % ALC

HARVEST : 13/09 TO 05/10 2013

YIELD : 24 HL/HA

LE PLAISIR IMMÉDIAT

This assemblage produced by our team of passionate provides intense flavor of white peach and immediate pleasure wine, the :

CLOS DES LUNES - LUNE BLANCHE

SÉMILLON : 70 %

SAUVIGNON: 30 %

TASTING

Beautiful bright color, pale gold with green glints. Beautiful sheen. Intense and full nose of fleshy white fruit. Pear, plum, peach for Semillon. Some exotic and citrus touches remind the ripe sauvignon blanc.

In the mouth, white fruits dominate. Soft and pulpy sensation. Acid balance gives vivacity and freshness.

Final on a crisp note of nectarine.

To enjoy this year.

Serve at 10 ° C

